

## **Mint Pizza Dough and Shrimp Topping**

- 1 tsp Active dry yeast
- 2 cup Bread flour
- 1/4 tsp Salt
- 1 Tbs Dried mint flakes
- 1 cl Garlic; minced or pressed Olive oil; (i omitted)
- 2/3 cup Water; lukewarm

### **Topping:**

- 1 1/2 tsp Olive oil; \*note,optional
- 2 oz Feta cheese; to
- 3, crumbled
- 1/2 lb Shrimp; \*\*note
- 2 cl Garlic; minced, \*\*note Mozzarella cheese; g rated, \*\*\*note Mint; or cilantro, basil to taste

### **Procedure**

1. We used 3/4 lb and omitted the mozzarella as Jeff doesn't deal well with lactose in cheese. Shell, devein, cook and dice shrimp. Original recipe did NOT use the garlic cloves for the topping. I added it and it was really good with it. \*\*\*NOTE: 1 - 2 C, we left the mozzarella out completely and could really taste the wonderful flavor of the shrimp and feta.
2. If using chopped fresh mint, use 3 T or a scant 1/4 C. This dough is superb topped with any Greek or Middle Eastern topping.
3. Bread Machine Method: Warm liquids to lukewarm, 110 deg F. Add ingredients to your bread machine in the order specified for your machine. Use the dough cycle, which will knead the dough and allow it to rise on time. It is not necessary to let the dough rise any longer than 1 hr. If your machine has a double kneading dough cycle, remove the dough after an hour or so and Mystic Pizza ABM 69 turn off your machine. Allowing the dough to knead the second time causes bubbles that are difficult to roll. Either active dry or rapid rise yeast can be used. It is not necessary to proof the yeast in water; just mix it in with the flour.
4. Food Processor Method: Warm liquids to lukewarm., 110 deg F. Combine all dry ingredients (including yeast) in a food processor bowl (steel blade) and process for seconds. Either active dry or rapid rise yeast can be used. It is not necessary to proof the yeast in water; just mix it in with the flour. Pour the oil and remaining liquid ingredients through the feeding tube until the dough forms a ball. If the dough is sticky, add flour a tablespoon at a time until the dough is not sticky. Process dough into a ball, place it in a greased bowl and cover with a kitchen towel. Place the bowl in a warm, draft-free location for 50 - 60 minutes.
5. Heavy-duty Mixer with Dough Hook Method: Prepare dough as you would for a food processor. Allow to knead for about minutes. Add just enough flour to cause the dough to cling to the dough hook. Allow the dough to rise and in food processor instructions.
6. By Hand Method: If using a quick or rapid rise yeast, mix it with the flour. There is no need to proof it. If using active dry yeast, place 1/4 - 1/3 of the warm water in a large bowl and sprinkle a pinch of sugar and the yeast into the water. Stir until dissolved and let sit in a warm, draft-free location for minutes. Add remaining water (liquid) and oil and stir well. Add all remaining ingredients and stir together until you can no longer work the dough with a spoon. Turn out on a

lightly floured counter. the dough into a ball and flatten it slightly. Fold the dough over, and using the heels of your hands, push the dough away from you with a rolling motion. Rotate the dough one quarter each time you repeat the process. Continue kneading the dough for 5 - 10 minutes. Place the dough in a large greased bowl and cover it with a clean towel. Place it in a warm draft-free location (such as an oven or microwave) and let rise for 50 - 60 minutes.

7. Preheat oven to 475 deg F for at least 30 minutes if using a pan and from minutes - 1 hr if using a stone.
8. Grease the pizza pan with olive oil or spray it with nonstick vegetable spray. If using a peel and stone, dust the peel with cornmeal to prevent the dough from sticking so that you can easily slide it off the peel and onto the stone. Or cut a parchment paper circle slightly larger than your pizza, put the paper on the peel and make your pizza on the paper. You will slide pizza and paper onto the stone.
9. After the dough has risen once, divide it in half, roll it out on a lightly

Servings: 4